

## A SHARK SENTINEL

ON GUARD

prevent the attempted escapes; not be- prisoners, and so no little excitement

"Who?" questioned the other three girs.

"That cierk at Boynton's. I bought a remnant of silk, it was two yards and an eighth and he charged me for the ciert, but the charged me for the ciert of the charged me for the ciert.

think she's rather mean?"

"Of course," said Louise, "and I

thought she was rather mean the other

The island is but 13 acres in extent, surrounded by a wide and deep most, which made it almost impossible for prisoners to escape, yet every time a vessel came into the harbor one or more vessel came into the harbor one or more men would make the attempt. Obtain-ing ropes they would lower themselves into the moat from a porthole, swim across the ditch and try to pass out the tide gate, despite the fact that sen-tries paced up and dawn on every face and kept watchful vigitance, with or-ders to fire and call the guard. Several prisoners did escape the sharp eyes of the guards by swimming and dodging under water when passing the sentinel. Reaching the tide gate, they would dive again, swim to the channel, and in the darkness climb aboard the steamer

lying there and conceal themselves.

But all were not successful. Several unfortunate men dropped into the ditch from the rope and were found drowned the following morning. The guards were doubled and everything done to

THE STINGIEST GIRL, Or When Kate Was a Preshman.

By EMMA A. OPPER.

"He's the stinglest old thing!" said

By C. F. HOLDER.

The recent ordering of troops to the Dry Tortugas, Fla., recalls a curious incident in which a boy prevented the escape of prisoners and performed a humanitarian act, which was greatly misunderstood at the time and aroused no little comment in the press of the day.

At the time mentioned the island of Dry Tortugus was used as a great prison, and bounty jumpers, deserters and prisoners of all classes were confined there to the number of several thousands. towed inshore, the huge fish beating the perfectly harmless creature. It swam round and round, very near the brick wall, with one eye cast up, pathetically. It presented a formitable spectacle, moving slowly along, and no one dared enter the water, consequently no cas-ualties were recorded. But it was not long before an article appeared in a long before an article appeared in a northern paper, calling attention to the terrors of the Dry Tortugas, where, among other tortures, the Union offi-cers used man-enter sharks to capture

era ciub. Kate had a camera, and Eva Payne asked her to join the club, but when Eva told her it was \$5 for the initiation fee, she said O! And she didn't join. Then there was a 'grind' in the Record: 'K. S.—Kan't Spend.' Miss Chase didn't allow grinds in the paper, either, but that got in somehow Kute either, but that got in somehow. Kate ettner, but that got in somenow. Rate Stilweil didn't pay any attention to it, but Phoebe Williams did. She thought Louise had put it in, and she went to her, as hot as could be, and asked her if she had; but Louise hadn't. I think

If she had; but Louise hadn't. I think it was Eva Payne.

"Kate had plenty of nice clothes when she came to school, but she didn't get anything more. Sara Decker said she hadn't had so much as a new colar button since she came to the hall. 'And I'm just walting to see,' said she, 'whether she'll wear that same old white swansdown to the general's reception.'

"We were all wild about the general's reception. The general was a triend of Miss Chase, an old school friend, and he was going to pass through town on his way to Washington, and he had promised Miss Chase he would stop over night at the hall, and shake hands with us girls, and tell us some war stories; and, of course, Miss Chase was going to make a fine affair of it. It was in the winter, when the talk about the war was growing all the time, and the girls were all crazy about meeting the general. general.

what Kate Stilwell was going to do about it, and finally she asked her. Sara and I were in the gymnasium, and Kate came in.

had cake and olives and oranges, and we made fudge. They borrowed tables and chairs, and every girl had a plate, and just for fun they had a "favor" for every girl. They were paragraphs and verses that they'd cut out of old newspapers and books, and we read them cut loud, in turn. They were hits, mostly; Ruth Morrill is a great chatter-box, and hers was a verse about a gentle, quiet child that never talked any. She didn't care, nor any of us; we

cause there was any danger of the men was occasioned among thoughtless residers in the north and south at what always searched, but to prevent casualties officers who had charge of the Dry Tor-

"O. yes, I am kinder savin' and clus; Wal, yes, I know I be. I'm tight as the bark of a tree. But I tell ye I'd suffer consider ble wass To spend my good money," says he.

starty searceed, but to prevent casualities.

Just then it happened that the surgeon of the peet was making a study of the large sharks thereabouts, and they put a big man cate in the most where it could be watched the said to General Melgs, who was stationed at Fort Jefferson at that time. It will prevent the most from swimming the one day his young son suggested that room and so be the means of saving their lives."

The proposition was put into immediate effect. The surgeon's son, with the boys of another effect a shark which the surgeon's 12-oared barge. To spend my good money," says he.
"One or two girls laughed, but I think we felt scared a little; I did, I know, and I tried to think of something to say to smooth it over if I could. But I didn't have time to say anything. Somebody jumped up all at once, and I looked round and saw Phoebe Williams standing up. She didn't look warm, like Kaie; she looked pale, and we all knew something was going to happen, and it was as Still as It could be.
"Tm going to speak out," said she.

voluntary, of course, but don't syou

"We were all wild about the general's

"Almost every girl was going to have something new for that reception. Sara Decker had a beautiful pink silk waist, and I had a new dress, and lots of the girls did. Sara was determined to know

"Sara didn't say anything; she just looked at me.

"We did all we could to help Miss Chase to make it a lovely affair. There was a great big committee on arrangements, about 15 of us. I was in it, and Sara and Louise, and Kate Stilwell and a lot of others, Oh, yes—and Phoebe Williams; Ruth Morrill nominated her.

"Louise and Sara roomed together, and a week before the reception they invited the whole committee to their room to talk things over, and to have a spread—what we called a spread; we had cake and olives and oranges, and we made fudge. They borrowed tables

music room? Well, Kate Stilwell hasn't subscribed a cent, for all she's vice president, and I don't think she means to, either. The contributions are voluntary of course, but don't aven.

her father gave her was plenty enough to pay for two girls instead of one, if we were a little economical. She wanted to do it, and she would do it; she just brought me along.

"Her family and mine knew all about it, of course, but she didn't tell anybody else, and she wouldn't let me. And she made me promise not to tell snything about it here, either. She said it wasn't anybody's business, but I knew what she thought. She didn't want any of you girls to know she was doing it, because she never wants to take any credit for anything; and she thought, besides, that I should take a better position here if nobody knew but that I had money of my own.

"I wanted to see if Miss Chase could not give me work part of the time, housework or anything. I didn't care what, so long as I could earn part of my expenses and save Kate that much. Kate wouldn't have it. She said I would have studying enough to do, without anything else. She said she wanted to see me get through with honors, and that she was doing it, and she was geing to do it, and do it her own way.

"Now, how do you think I felt,' said arms round his brother and set up a most piteous screaming and lamentation, as if his heart would break of sorrow, or he would go into convulsions. But while he was screaming and every one was watching him in sympathy, he managed to cat the cords which bound his brother's arms, and his brother darted through the lines of soldiers and escaped into the darkness and the surrounding forest. Although he had to make his way through over a thousand of the best marksmen in the world, rot one lifted a hand to stop him, and all the other men who were to have been executed were pardoned,

MID-SUMMER COOKING.

Dishes That Are Light and Palatable In Hot Weather.

Even one's pet cook book, supplemented with handed down recipes, suggests little variety in preparing clams, shell fish that are chesp and available at this time of the year. Here are re-liable directions for ringing a few wel-come changes upon a familiar standby; CLAMS A LA NEWBERG.

own way. "Now, how do you think I felt,' said This is made by turning the clams into a hot frying pan in which a table-spoonful of butter has been melted; add half a teaspoonful of salt, a sultspoon-"'Now, how do you think I felt,' said Phoebe Williams, when you called Kate Stilwell stingy? If she has been saving, she has had to be, and now you know why. I don't believe she cared what you thought, for she's above it; but I cared. Kate Stilwell is the best girl in this school, and the noblest and the dearest; and I've broken my promise to her not to tell, and I don't care, I will tell. And oh, girls.' And then Phoebe Williams sat down and dropped her head in her hands and burst out crying." fair a teaspoontin of sair, a sattspoon-ful of white pepper or paprika and cook slowly, stirring occasionally, for ten minutes. The clams should measure a pint in all. At the end of the ten min-utes add the soft part and half a wine-

barst out crying."

Laura Holcomb's own eyes were rather wet; so, indeed, were the eyes of her sympathizing listeners. "And what did you girls do?" Becky Purceli asked, eagerly.



"Sara Didn't Say Anything. She Just Looked at Me."

what Kate Stilwell was going to do about it, and finally she asked her. Sara and I were in the gymnasium, and Kate came in.

"What about the reception, Kate." said Sara. "What are you going to wear?"

"My white dress," said Kate; 'the one with the roseties; you've seen it, and she picked up her dumb-bells as cool and uncencerned as anything.

"Sara didn't say anything, she just looked at me.

"We did all we could to help Miss Chase to make it a lovely affair. There was a great big committee on arrangements, about 15 of us. I was in it, and a lot of others, Oh, yez—and Phoebe Williams; Ruth Morrill nominated her.

"Louise and Sara roomed together, and a week before the reception they invited the whole committee to their room to talk things over, and to have a life, and her people, and I suppose they there now. Eath never does they there now. Eath never does "Well, we couldn't do anything just her and her people, and I suppose they're there now. Futh never does

things by halves;
"We liked Phoebe Williams after that, too. We let her manage the decorations for the general's reception, and she did well. I don't know whether and just for fun they had a 'favor' for overy girl. They were paragraphs and verses that they'd cut out of old newspapers and books, and we read them cut loud, in turn. They were hits, mostly; Ruth Morrill is a great chatterbox, and hers was a verse about a gentle, quiet child that never calked any, She didn't care, nor any of us, we laughed and had a great time—till it got around to Kate Stilwell.

"Well—Kate read hers right out, like the rest of us. She looked at Sara and Louise a minute, and her cheeks got a little redder, and then she read it; and this was her verse: more than to anybody, and she played some pretty things from Chopin during the svening, and altogether Ruth Mor-rill said she didn't know whether it was the general's reception or Kate Stilwell's.

"Sometimes after that, instead of calling her Kate Stilwell, the girls called her 'the stinglest girl,' but we all knew what it meant. It meant the best girl and the biggest hearted girl,"

## THEY DID NOT SHOOT. %

Americans have always been known as quick at expedient, and they never had more cause to be than in the southern Atlande states during the revolutionary happen, and it was as still as it could be.

"I'm going to speak out, said she.
"I can't bear it any longer. You girls have thrown out hints like this before, hints about Kate Stillwell being stingy, and I've stood it as long as I can. No. don't stop me. Kate—I must and I will!" said she.
"She made me think of Spartacus to the gladiators or Horatio at the bridge,

## reminant of silk, it was two yards and an eighth and he charged me for the eighth. "That she was a silk eighth and he charged me for the eighth. "That the word," she said, "wing," I have been the she was the said that the word, which Laura here, and the street of the same of the carbod, which Laura helders and the same the disturn, bearding school, which Laura helders and the same time of the summer. "Why, then it is she fetther, who F. Hawley, and holders are the same time own that it high me had been shad and the girl came at the same time own that think much about process." The same time own that think much about process and the same time own that think much about process and the same time own that the same time of the same time own that the same time own the same time own that the same time own that the same time own that the same t

utes add the soft part and half a wine-glass of sherry; allow this to cook for a minute or two, stirring all the while, then draw to a cooler part of the stove, and when ready to serve stir in half a cup of hot cream, mix, and just before turning into the hot dish, stir in two well beaten eggs (not separated. To make sure that the eggs do not curde, dip out a little of the hot cream and stir into them before adding. If this is carefully made it will be looked upon as exactly as much of a delicacy as

carefully made it will be looked upon as exactly as much of a delicacy as lobster a la Newberg.

As for clam salad, it will be found less tedlous to make than lobster, where the preparing is done at home, and even more delicate. Wash the whole clams thoroughly, using a brush to the shells; put a dozen or two in a clean dripping pan with half a cup of water; allow them to stay in a hot oven until they open. When cool remove from the shells and prepare as above, removing very carefully all the dark part. Cover with a French dressing and serve on crisp, white lettuce, or and serve on crisp, white lettuce, or prepare like a lobster salad with a mayonaise spread on top of the last.

A CREAMY BROTH.

One word as to successful clam broth, and that is the thorough cleaning of the shells with a brush in order that the water in which the whole clam has been boiled may be used. This improves the flavor as greatly as the use of pea shells in making that delicious thick soup, green pea puree also grown today. With this in mind, wash half a peck of whole clams, changing the water until clear, put in a tightly covered saucepan with a pint of cold water; simmer until the clams open, then drain carefully and let stand in a crock until the sediment settles, taste, and if too strong, dilute with clear water. Now put over the fire, with the white of an egg and the crushed shell to a quart and white pepper to tastenos alt will be required. Boil steadily for five minutes, stirring the while; allow it to stand for a few minutes, when it will drain off through a sieve, beautifully clear. This may be served in bouillon cups, either hot or cold, and should always have whipped cleam on top.

PUREE OF GREEN PEAS. One word as to successful clam broth

top. PUREE OF GREEN PEAS. Shell enough peas to measure a quart. Wash the shells, cover with a quart of cold water, let come to a boil and continue for is minutes; drain off to a pint of water (it will have boiled away to about this) and use instead of water to cover the peas, and boil 20 minutes. They should be nearly dry. Mash through the collander; then add to this a pint of boiling milk, to which has been added and strained out a small onlon, a bay leaf, a few sprigs of parsley, and, if liked, two or three cloves; keep this hot in the double of parsley, and, if liked, two or three cloves; keep this hot in the double boiler while mixing together in a saucepan a tablespoonful each of four and butter. When this is hot and smooth, stir the hot milk and peas gradually in, adding salt and white pepper to taste; stir until thick as cream, strain through a hot soup sleve, when it will be smooth and delicious, the shells increasing the flavor wonderfully.

STEWED PEARS.

fully.

The pear season should not be allowed to go by without finding upon our tables, several times a week, that universal favorite, a dish of baked pears. To be perfect these must be ripe enough to have flavor, and should cook rather slowly and always be well covered while in the oven. It is well worth while to have a crockery pudding dish for this purpose that will hold at least six pears, and a deep plate of the same ware to fit snugly over the top. Choose large fruit, wash, but do not peel or remove stems; pack in the dish, stem up; pour in a cup of boiling water and add two or three tablespoonsful of sugar. Remove the cover several times and baste with the hot liquor; when soft allow to cool in the baking dish, but serve in a glass, one with the clear juice thrown over. The granulated gelatin that is so inexpensive this season will be found very useful to add to this and other juices of stewed fruits. An even table-spoonful, soaked in a little cold water or lenson juice, and stirred in, will, when the fruit is cold, just thicken the when the fruit is cold, just thicken the juice enough to improve both appearance and flavor, and its presence will not be noticed in the least. Tart whole apples cooked in the same way, with slightly jellied juice, are delicious, the peel and cores, of course, removed. To keep them white, keep the peel as whole as possible and lay on top, as well as the cover; this gives flavor to the juice.

Experience is the best Teacher. Use Acker's English Remedy in any case of coughs, colds or croup. Should it fail to give immediate relief, money refunded. 25 cts and 30 cts. F. sale by Z. C. M. I. Drug Dept.

MANILA AND THE PHILIPPINES

The Herald has arranged for distributing some very interesting views of
schery in the Philippine Islands, as
will be noted by the advertisement in
another part of the paper.
These views were made from photographs taken by the secretary of the
American consul at Manila, just before the war with Spain broke out.
The following letter to the publishers
from Secretary Long shows how well
the books are appreciated:
Navy Department, Washington,
June 25, 1898. The Herald has arranged for distrib.

Navy Department, Washington,
June 25, 1898.

Gentlemen—I am in receipt, with your
compliments, of the pamphlets containing photographs of Manila and the
Philippine islands. The photographs

Philippine islands. The photographs are the best I have seen, and I have been much interested in looking them over. Please accept my cordial thanks for your courtesy in sending them to me. Very truly yours,

JOHN D. LONG.

The J. Dewing Company, 309 Market street. San Francisco, Cal.

Readers of The Herald can procure any one of these books by presenting a coupon cut from the paper and 19 cents, at the business office, or they will be mailed to out-of-town patrons for a coupon and 12 cents. There are five books in the set, averaging 15 five books in the set, averaging 16 views to the book.

All good housewives desire nice, light cakes and biscuits. If U. S. Baking Powder is used, their wishes will be gratified.

Go to Lagoon Sunday, and get your money's worth.

Ely's Improved Wild Cherry Phosphate. The popular health drink. 25 C. Bottle makes 32 glasses. DEALERS

## IRRIGATION IN OLD EGYPT.

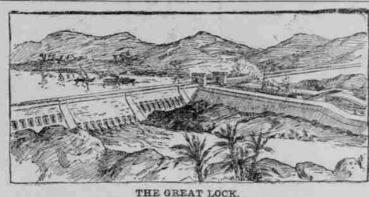
Description of the Great Nile Dam, That Will Cost Twentyfive Millions.

London, July 26.—After some centuries of discussion and planning the Nile is at last to be dammed. The plans have been completed for some time and as soon as the season's floods have subsided the contractors will have several hundred men busy on the stone work at Assouan. The man who is to have the direction of the work, which will rank as the greatest trigation scheme ever attempted and one of the engineering fears of the age, is Sir Benjamin Baker, whose name is aiready associated with many great enterprises. Sir Benjamin 's himself ready to start for Assouan, where he will assume personal direction of the will assume personal direction of the will assume personal direction of the undertaking. In discussing the matter a few days ago, he hazarded the prediction that the beginning of the 20th century the first steamer would pass through the locks into the reservoir, on its way to the upper Nile. Whatever difficulties may be encountered in the work, it probably will not take so long as it has for the khedive and his French advisers to make up their minds to sanction it.

In the industrial world the big enterprise is attracting a great deal of the proposition of the new dam to the country, and in this respect it makes a most favorable showing. In a land which, in Sir

In the industrial world the big en-

In the industrial world the big en-terprise is attracting a great deal of attention, but to the average reader Gardner Wilkinson's phrase, "positive-the chief interest of the dam is not in the engineering problems and possi-

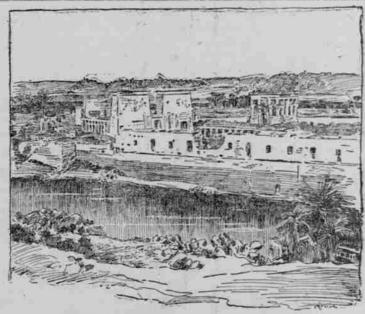


bilities which it presents, but in its situation and surroundings. QUARRIED 3,000 YEARS AGO.

century wonder.

These temples of Philae, by the way, have formed one of the chief difficulties, though not an engineering difficulty. In respect of the dam's construction. The stave formed one of the chief difficulties, though not an entenineering difficulty. In respect of the dam's construction. The first cataract consists of a scattered mass of small islands and rocks, and it is across this scattered stone heap that the dam, a mile and a quarter wife, 40 feet broad and 70 feet high, is to be constructed. This is a modification of the original plan, which would have made the top of the dam 36 feet high. The effect of the dam 36 feet high. The effect of the dam 36 feet high planned it would at flood time or "high Nile" have submerged the nearer islands only, but as originally planned it would at flood time or "high Nile" have submerged the island of Philae, a mile up stream, and the temples on the island of Philae are of fimmense interest to the architect and the archaeologist. They are splendid examples of the Ptolemaic temple. No Gothic architect in his wildest moments ever played so freely with his lines and his dimensions as the forgotten designer of Philae, and none ever produced anything more pictures and grandeur of the Egyptian style. There is no building out of Thebes that gives so favorable an impression of Egyptian art as this. It would have been a great pity if the reservoir which is to water Egypt had demanded such a sacrifice. At one time it appeared in evitable, and Sir Benjamin Baker to that at Kashesheh aiready existing. The modern of these dams is not yet determined, but the barrages which will be part of them will be similar to that at Kashesheh aiready existing. The modern surgested that the whole groundwork of the temples should be raised. The cost of this would have been £200,000, which was rather too much for the

Assiout and near Kasheshat, it will increase the present cultivated area of Egypt by 800,000 acres and bring under constant cultivation the whole of that proportion of the 5,000,000 acres in Egypt which is now under yearly irri-Assouan is the site of quarries which furnished stone for many temples in the days of the Ptolinies. The granite which will form the masonry work of the new dam was cut out of the hills thousands of years ago and has stood there ever since. The same quarry which supplied the material for the temples of Philae, now, 2,000 years later, furnishes granite for a new 20th century wonder. The monetary advantages of the scheme may be expressed by saying that the direct annual return to the state will be £850,000; that the increased value of land in Egypt will be £46,-188,800; that the increase to annual produce will be £16,512,000, and to annual rent £5,320,000. These estimates leave out of account the increased value of



TEMPLES OF PHYLAE AT SITE OF THE DAM.

APPEARANCE OF THE DAM.

APPEARANCE OF THE DAM.

The Nile, at Assouan, by no means fulfills the popular conception of a cataract. The river is broken up by innumerable islands—some of them of considerable acreage, but the great major in flood time—into myriad shallow watercourses. At one or two points the water runs deep and fast between the islands, but for the greater part of the islands, but for the greater part of the water during the dry season. It is upon this foundation of small islands that the dam will be built. So far as strength and economy of foundation are concerned, the site leaves nothing to be desired. The rock throughout is hard, compact syenite or quartz diorite and the section of the river is so wide and shallow that the foundations of the larger part of the dam can be put in dry. The under sluices will be built in that the foundations will be built in that the foundations of the larger part of the dam can be put in dry. The under sluices will be built in that the foundations will be built in that the foundations of the larger part of the dam can be put in dry. The under sluices will be built in that the foundations of the larger part of the dam can be put in dry. The under sluices will be built in that the foundations will be built in that the foundations will be built in the further is so wide and shallow that the foundations of the larger part of the dam can be put in dry. The under sluices will be built in that cannot be cured by Hall's Catarrh Cure. Send for circulars, free.

F. H. C. HENNEY & CO. Toledo, O. Sold by Druggists, 75c.
Hall's Farally Pilis are the best.

Sunday at Lagoan.

Egyptian taxpayer, who, in Sir Benjamin's words, "does not care a plastre for the temples," except as a means of attracting tourists to Assouan.

FACTS AND FIGURES.

As to the importance of the work, from the engineer's point of view, Sir Benjamin says:

"The colossal character of the great dam will be apparent when it is stated that the flood discharge of a river a government in yearly installments ex-

from the engineer's point of view, Sir Benjamin says:

'The colossal character of the great dam will be apparent when it is stated that the flood discharge of a river a mile wide and 30 feet deep, flowing at high velocity, must pass through the dam's slutes at the rate of 15,000 tons of water per second—9,000,000 tons a minute—more than 50,000,000 tons of water an hour. At times the water will be dammed back 66 feet above its pressed level and for a distance of 14i miles above the dam.

\*\*Description\*\*

Of the great scheme which is to give new birth to Egypt. Its cost alto-greater will not be far short of £5,000,-000, which is to be paid by the Egyptian government in yearly installments exhibiting over 30 years, and not beginning to be paid until the receipts from the reservoir afford a margin of profit. It is a novel arrangement, but the financiers have risen manfully to meet it, and the days are now numbered when the Nile will be able to run riot in its disastrous freedom.

Deafness Cannot Be Cured